

BREWING & DISTILLING ART & SCI (BDAS)

BDAS 300 The Science of Fermentation in Brewing and Distilling 3 Hours

Introduction to the basic scientific principles that govern the fermentation process, with particular application to brewing and distilling.

Recent Term(s) Offered: spring 2022; spring 2023

BDAS 310 Brewhouse Distillery Processes 2 Hours

The methodology and processes involved in the preparation of wort and mash for brewing and distilling, including the essentials of the science and technology that precedes fermentation.

Recent Term(s) Offered: None

BDAS 310M1 Brewhouse Distillery Process Modular 2 1 Hour

The methodology and processes involved in the preparation of wort and mash for brewing and distilling, including the essentials of the science and technology that precedes fermentation.

Recent Term(s) Offered: None

BDAS 310M2 Brewhouse Distillery Process Mod 2 1 Hour

The methodology and processes involved in the preparation of wort and mash for brewing and distilling, including the essentials of the science and technology that precedes fermentation.

Recent Term(s) Offered: None

BDAS 495 Internship in Brewing/Distilling 1-3 Hours (repeatable max of 6 hrs)

On-site experience in a brewery or distillery, conducted under the supervision of the program coordinator and local personnel. Experience could include, but is not limited to, brewing, distilling, marketing, management, or other industry-related work. Note: Registration in the certificate and consultation with a designee of the Ogden College, Gordon Ford College of Business, or Potter College Dean's Office.

Recent Term(s) Offered: spring 2022; fall 2022; spring 2023; fall 2023; spring 2024; fall 2024